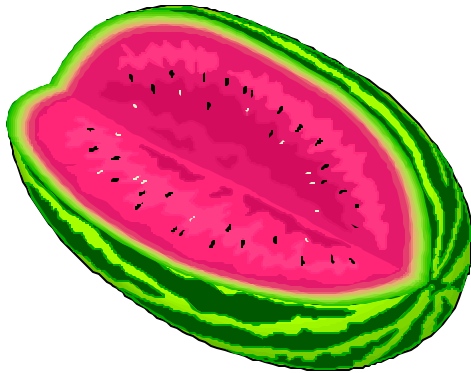


Preparing Cut Melons



Bacteria can grow on cut melons. Care must be taken when preparing melons for eating, sampling, or retail sale to prevent possible contamination and growth of germs.

Benton-Franklin Health Dept., Environmental Health Division

Follow these steps to keep your melons fresh and safe:

Before cutting a melon:

- ⚠ Place the melon(s) in a refrigerator until the internal temperature of the melon is 45°F or less.
- ⚠ Wash your hands and sanitize your cutting surface and knife.
- ⚠ Wash the outer surface of the melon with water to remove dirt and germs.
- ⚠ Sanitize the outer surface of the melon to help kill bacteria. *(Use a sanitizing solution of 1 teaspoon of bleach per gallon of cool water).*

Cut the melon and then:

- ⚠ Store the slices at 45°F or less in a refrigerator and/or in ice. If keeping melons cold with ice, bury them in the ice so none of the melon is above the ice. *(Do not display melons on top of the ice. They will not stay cold enough).*
- ⚠ Use a stem-type thermometer to check the melon temperature.

